



Gourmet Menu

Starter

*Velvety pumpkin soup,
roasted chestnut pieces and caramelized pumpkin seeds, vanilla foam.*

Main Courses

*Roasted sea bass fillet,
cauliflower prepared three ways — mashed, pickled, and crispy — creamy “meunière” sauce.*

or

*Slow-cooked veal breast with black garlic,
Paimpol white bean purée, coconut milk and cumin emulsion.*

Cheese

*Plate of 3 regional cheeses,
matured by Vincent Vergne, “Meilleur Ouvrier de France”.*

Dessert

*Salted butter caramel cream puff,
poached pears with Tonka beans.*

Starter—Main—Dessert : €40.00 (tax incl.)

Starter—Main—Cheese—Dessert : €49.00 (tax incl.)

Drinks not included

Prices in euros

Taxes and service included